

# QUINN'S PUB

HAPPY HOUR  
4-6PM

HALF OFF ALL DRAFT BEERS

## FOOD

### **PRETZEL 5**

Beer cheese

### **SHRIMP & BACON FRIES 15**

Cheddar cheese curds, parmesan shallot, garlic, ranch, buffalo & b.b.q. sauce

### **BRUSSEL ARTICHOKE DIP 9**

Gruyere, mozzarella, whole grain mustard, balsamic reduction, crostini

### **CAESAR SALAD 10**

Romaine, pangrattato, parmesan, lemon  
add seared salmon \$9

### **FRESH CUT FISH & CHIPS 16**

Beer battered rockfish, fries, remoulade sauce

### **THE QUINN'S BURGER 12**

8oz, white cheddar, bacon, brioche roll, aioli,  
add fries \$5

### **CLASSIC CHICKEN SANDWICH 11**

Buttermilk brined chicken, pickles,  
house-made honey mustard, brioche roll,  
add fries \$5

### **WILD BOAR SLOPPY JOE 16**

Crispy fried onion, sage, pickle, sunny side up  
egg, brioche bun, add fries \$5

## DRINK

### **DAIQUIRI 6**

Classic, or Strawberry

### **RAINIER AND A SHOT 8**

Tall Boy Rainier and any well spirit

### **MARGARITA 7**

Classic, or Strawberry

### **OLD FASHIONED 7**

Bourbon, Bitters, Demerara Sugar

### **HOUSE RED 5**

### **HOUSE WHITE 5**

A 3% service fee is added to every guest check to help offset the cost of wage. This is not for services provided and is not paid directly to the service staff.

## COCKTAILS

<b>QUINN'S OLD FASHIONED</b>	<b>13</b>
Bourbon, Demerara, Bitters, Maraschino Cherry, Served at Below Freezing	
<b>SHRINKING VIOLET</b>	<b>13</b>
Vodka, Giffard Violette, Lavender Bitters & Lemon	
<b>MISSED OPPORTUNITY</b>	<b>13</b>
Gin, Elderflower, Sage, Lemon & Sparkling Wine	
<b>DUNGINS &amp; DRAGONS</b>	<b>14</b>
Jalepeno Infused Gin, Strawberry, Lime, House Ginger Beer, Firewater Bitters	
<b>RAGNAROK</b>	<b>16</b>
Aquavit, Lo-Fi Sweet Vermouth, Campari, Orange Bitters	
<b>MIKE TYSON'S PUNCHOUT</b>	<b>12</b>
Rum, Chai, Pineapple, Grapefruit, Lemon, Lime, Bitters	
<b>ITALIAN SODA</b>	<b>15</b>
Crater Lake Hazelnut Espresso Vodka, Chambord, Amaretto, Soda	
<b>CITRON NOIR</b>	<b>15</b>
Old Overholt Rye, Amaro Di Angostura, Lemon Bitters	

## WINE BY THE GLASS

<b><u>RED</u></b>	
<b>AMALAYA MALBEC</b>	<b>13</b>
2020, Salta, Argentina	
<b>CANYON ROAD PINOT NOIR</b>	<b>12</b>
2020, Sonoma County, California	
<b>CRIOS CABERNET SAUVIGNON</b>	<b>14</b>
2019, Agrelo, Argentina	
<b><u>ROSÉ</u></b>	
<b>E. GUIGAL ROSE</b>	<b>11</b>
2018, Cotes Du Rhone, France	

## BEER

<b>RAINIER</b>	<b>5</b>
Lager - 16oz, Los Angeles, 4.7%	
<b>FREMONT GOLDEN PILSNER</b>	<b>7</b>
Pilsner - 12oz, Seattle WA, 4.5%	
<b>GEORGETOWN MANNY'S</b>	<b>7</b>
Pale Ale - 16oz, Seattle WA, 5.4%	
<b>SEAPINE IPA</b>	<b>8</b>
IPA - 16oz, Seattle WA, 5.6%	
<b>SWEETWATER H.A.Z.Y. IPA</b>	<b>9</b>
Hazy IPA - 12oz, Atlanta GA, 6.2%	
<b>MAC AND JACK'S AFRICAN AMBER</b>	<b>8</b>
Amber - 16oz, Redmond, WA, 5.2%	
<b>DIAMOND KNOT HEFEWEIZEN</b>	<b>9</b>
Hefeweizen - 16oz, Mukilteo WA, 5.5%	
<b>ANDERSON VALLEY BLOOD ORANGE GOSE</b>	<b>9</b>
Gose - 12oz, Boonville CA, 4.2%	
<b>2 TOWNS CHOCOLATE MARIONBERRY CIDER</b>	<b>10</b>
Cider - 12oz, Corvallis OR, 8%	
<b>REUBEN'S ROBUST PORTER</b>	<b>8</b>
Porter - 16oz, Seattle WA, 5.9%	
<b>CHIMAY TRIPEL</b>	<b>13</b>
Belgian Tripel - 12oz, Belgium, 8%	
<b>SAN JUAN POWERS OUT STOUT</b>	<b>8</b>
Nitro Oatmeal Stout - 12oz, San Juan Islands, WA, 5.8%	

<b><u>WHITE</u></b>	
<b>CANYON ROAD SAUVIGNON BLANC</b>	<b>12</b>
2020, Sonoma County, California	
<b>BANFI LE RIME PINOT GRIGIO</b>	<b>14</b>
2021, Toscana, Italy	
<b><u>SPARKLING</u></b>	
<b>OPERA PRIMA CAVA BRUT</b>	<b>9</b>
Jumilla, Spain	